

## Chicken Lo Mein

### Ingredients for chicken marinade:

- 1/2 cup soy sauce
- 2/3 cup brown sugar
- 1/3 cup rice vinegar
- 1/4 cup dry sherry
- 1 tbsp sesame oil
- 1 1/2 tbsp finely minced garlic

Mix together ingredients and marinate chicken for 30-60 minutes before cooking.

### Ingredients for Lo Mein:

- 1 pound lo mein egg noodles
- 3 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1 teaspoon sugar (plus 1 teaspoon hot water to dissolve the sugar in)
- Pinch of five spice powder
- 2 tablespoon canola oil
- 1 cloves minced garlic
- 1 cup sliced mushrooms
- 1 scallion (separated white and green)
- 1 bell pepper (any color, julienned)
- 1 carrot (julienned)
- 1 tablespoon dry sherry cooking wine
- 1 cup snow peas, trimmed
- 1 cup bok choy

### Directions:

1. Prepare your noodles, rinsing with cold water at the end. Set aside.
2. In a small bowl, combine the soy sauces, sesame oil, dissolved sugar, and five spice powder
3. Heat 1 tablespoon canola oil in a wok over high heat and stir fry your chicken until cooked. Remove the chicken from the pan and set aside.
4. Add to the wok, 1 Tablespoon of canola oil and add the mushrooms, the white parts of the scallions, and the garlic. Stir-fry for 30 seconds.
5. Add the peppers and carrots and stir-fry for another 30 seconds.
6. Add wine and stir-fry for 60 seconds.
7. Add the snow peas and bok choy and cook until the greens are just wilted.
8. Add your loose cooked noodles and pour your sauce mixture over the noodles. Stir-fry until the noodles look well coated.
9. Add back in the chicken and heat for just another 60 seconds.